

SUMMARY of CHANGE

40th Annual Military Culinary Arts Competition Rules

Specifically, these are recommended revisions dated 15 January 2015

- Returned category W1, Two three course meals, Annex B, paragraph 8 g, page 15.
- Returned categories H-1 and H-2, Ice Carving, Annex C, paragraph 1 g, page 17.
- Returned the Knowledge Exam as a requirement for Culinary Team of the Year
- Returned the Knowledge Bowl as the source of determining the Knowledge Bowl Champions.
- Identified the Mobile Kitchen Trailer (MKT) with Modern Burner Units (MBU) as the cooking platform for the Military Hot Food Kitchen event, Annex C, paragraph 4.
- Revised standard proteins from category W-3, Military Hot Food Kitchen, Annex C, paragraph 4, page 19.
- Revised Student Team Competition classical dish requirement from #1571 Matelote, Annex C, to #3192, Poulet Saute' a la Bourguignonne, paragraph 9, page 21.
- Revised Student Chefs will not compete in professional categories, Annex C, paragraph 7a, page 21 to state Student Chefs are allowed to compete in professional categories (excluding Armed Forces Chef of the Year). Team managers need to remember that student chefs who earn professional medals will not be deemed student chefs for future competitions.